

Food Safety Guidelines

Teams are required to submit detailed dinner party menus to the Organizers in accordance with these rules. One electronic copy (Microsoft Word document or Adobe PDF) of the menu must be uploaded to the appropriate team folder on the Solar Decathlon FTP site (ftp://ftp.nrel.gov/pub/solar_decathlon/Team_Folders/) or submitted to Mike Wassmer at michael_wassmer@nrel.gov on or before August 7, 2007. To be considered “on time,” meal plans must arrive at their intended destination by 5 p.m. (mountain time) on the due date. The Organizers will review the meal plans for compliance.

The following safety requirements must be met to participate in the Dinner Party Contest Activity.

- To comply with National Park Service rules, no food may be served to the general public.
- No alcoholic beverages may be stored, used in meal preparation, served, or used in a meal in any way.
- No raw eggs, raw meats, or raw fish may be stored, prepared, served, or used in a meal in any way.
- All water used for cooking and drinking shall be drinking water purchased in sealed containers. The use of the house’s main water supply system is not permitted for these applications.
- If the requirements of the dishwashing tasks for [Contest 6: Appliances](#) are not met, meals must be prepared and served using equipment (e.g., cups, glasses, plates, utensils, and pots and pans) that has been sterilized or that is disposable.
- Normal domestic wastewater may go into the wastewater tank. Hazardous or toxic chemicals are not allowed in the wastewater tank.
- All frozen beverages and foods must be stored in the freezer until preparation for serving.
- All beverages and food must be stored properly and according to the instructions on the packaging. For example, beverages and foods marked “refrigerate after opening” must be refrigerated appropriately after opening.
- Precooked, prepackaged, factory-sealed items (e.g., canned, frozen, and prepackaged, precooked, factory-sealed meats) are allowed provided they are stored and prepared according to the guidelines at the Center for Food Safety and Applied Nutrition (CFSAN) and the Food and Drug Administration’s (FDA) Web site at <http://www.cfsan.fda.gov/~dms/fttcook.html>. Take-out and over-the-counter delicatessen food items will not be permitted because they are not prepackaged and factory-sealed.
- When planning meals, please consider that the people you will be feeding might have food allergies. Common food allergies are: milk/dairy products, eggs, peanuts, tree nuts (walnut, cashew, pecans, etc.), fish, shellfish, soy, and wheat. To help prevent allergic reaction, the Organizers recommend that the teams create a list of ingredients for each of the items being served at each meal.